DB Name	Query	Hit Count	Set Name
JPAB,EPAB,DWPI	l26 and l25	44	L27
JPAB,EPAB,DWPI	skin	133432	L26
JPAB,EPAB,DWPI	(soybean milk) or (soymilk)	1653	L25
USPT	l7 and l20	0	L24
USPT	l22 and l20	0	L23
USPT	phagocytosis or icam-1	2396	L22
USPT	l18 same l6	11	L21
USPT	l18 and l6	60	L20
USPT	l15 and l6	2	L19
USPT	skin	112924	L18
USPT	l15 and l6	2	L17
USPT	l15 and l10	0	L16
USPT	pharmaceutical (carrier or excipient)	19996	L15
USPT	l13 and l10	0	L14
USPT	icam-1	737	L13
USPT	l11 and l10	0	L12
USPT	phagocytosis	1714	L11
USPT	l8 and l6	65	L10
USPT	l8 and l7 and l6	0	L9
USPT	skin$10	120216	L8
USPT	keratinocytes	2152	L7
USPT	(soy milk) or (soybean milk)	365	L6
USPT	(drink$2 or beverage$3) and l4	18	L5
USPT	(capiscum annum) or cayenne	186	L4
USPT	diadzin	11	L3
USPT	(drink$2 or beverage$3) and l1	4	L2
USPT	diadzin or diadzein	24	L1

Document Number 55

Entry 55 of 60 File: USPT Nov 1, 1977

DOCUMENT-IDENTIFIER: US 4056637 A
TITLE: Process for preparing food products containing a lactic acid bacteria-fermented product of a cereal germ

BSPR:
It is well known that cereal germs contain good quality proteins, essential fatty acids not synthesizable within the human body, such as linoleic acid, nicotinic acid and pantothenic acid, various vitamins such as vitamin B.sub.1, B.sub.2, B.sub.6, E, F, and H, (Biotin) and minerals such as K, Na, Ca and Mg. Thus, the cereal germs are known to be "natural food products"which contain a well-balanced combination of nutrients that tend to be deficient in foods and drinks normally taken by humans, and which exhibit superior actions of, for example, improving the physical constitution, helping longevity, nourishing the skin, promoting health, and curing certain diseases.

BSPR:
Accordingly, it is an object of this invention to provide a process for preparing with commercial advantage a lactic acid bacteria-fermented food product of the useful components of a cereal germ or the germ itself which have superior edibility and potability and exhibit superior actions of, for example, improving the physical constitution, helping longevity, nourishing the skin, promoting health, and curing certain diseases, the process comprising cultivating lactic acid bacteria in a culture medium containing the germ itself or germ extract as a main ingredient.

BSPR:
A culture medium containing the resulting water-extract of cereal germ as a main ingredient is used in the process of this invention. If desired, the culture medium may further contain minor amounts of culture medium components and/or potable and edible components. The amounts of these secondary components should not be such that will decrease the amounts of the useful components of the water-extract of the cereal germ to very small ones as is the case with the conventional production of coagulated milk. Examples of these additives include animal proteins such as milks, concentrated milks, low- fat milks, or whey; vegetable protein-containing materials such as soybean milk, juices of cereal leaves, or dried products of the cereal leaf juices; carbohydrates such as starch and sugars; egg shells; and yeast extracts, edible plant extracts, malt extract, and fruit juices.

Document Number 41

Entry 41 of 60 File: USPT Oct 16, 1984

DOCUMENT-IDENTIFIER: US 4477434 A
TITLE: Medicinal compositions, foods and beverages having therapeutic effects on diseases of circulatory system and digestive system

BSPR:
The medicinal compositions, foods and beverages of the present invention are effective for treating diseases of the circulatory system, such as diabetes, kidney diseases, hemorrhoids, hypertension, heart diseases, gout, stiffness of the shoulder, constipation, asthma and skin diseases, and diseases of the digestive system, such as hypertrophy of the liver, hepatitis and pancreatitis.

BSPR:
The food and beverage of the present invention can be in a wide variety of forms, such as juice, aerated drink, milk, alkaline drink or like ion-containing drink, milk powder, coffee, tea, cocoa, cola, honey, yogurt, jelly, ice cream, soybean milk, Japanese tea, miso soup, Japanese noodle, Chinese noodle, frizzled rice, sushi, additives for cooking, etc., which are not limitative.

DEPR:
With 100 ml of soybean milk were admixed 5 g of papain and 10 g of citric acid, and the mixture was thoroughly stirred to obtain a beverage of the invention.

Document Number 16

Entry 16 of 60 File: USPT Feb 11, 1992

DOCUMENT-IDENTIFIER: US 5087449 A
TITLE: Method for the preparation of a substance capable of proliferating bifidobacteria growth and the substance

BSPR:
In recent years, it has been attempted in the clinical field to orally administer bifidobacteria per se and this is based on the reports that bifidobacteria are effective for treatment of gastrointestinal disorders, hepatic disorders, skin diseases, allergic diseases, diseases caused by microbisme selectionne et substitue, etc. of babies, infants, adults and aged people.

BSPR:
It is known in Japanese Patent Application Laid-Open Nos. 51-142566, 55-85390, etc. that soybean milk is effective for growth of bifidobacteria. However, it is quite unknown what component of soybean milk is effective.

BSPR:
However, even in the case of using these sugars, the effect of proliferating bifidobacteria is still inferior to that of a bifidobacteria-proliferating substance contained in soybean milk.

Document Number 6

Entry 6 of 60 File: USPT Jul 28, 1998

DOCUMENT-IDENTIFIER: US 5785984 A
TITLE: Taste-modifying method and bitterness-decreasing method

BSPR:
Cosmetics for the face and the oral cavity as well as foods and pharmaceuticals have a bitter taste. In particular, it is desirable that skin lotions used for the face, mouthwashs for the oral cavity, dentrifrices and the like be free from any bitter taste. However, some of the surfactants and flavors used as components therein have a bitter taste, so that the kind and amount of usable compounds are often limited.

BSPR:
Foods, to which the taste-modifying agent, taste-modifying method, bitterness-decreasing agent and bitterness-decreasing method according to the present invention can be applied, include grapefruit, orange, lemon and the like and juices thereof; tomato, green pepper, celery, gourd, carrot, potato, asparagus and the like and juices thereof; seasonings such as sauce, soy and miso; soybean foods such as tofu and soybean milk; emulsion foods such as cream, dressing, mayonnaise and margarine; processed marine products such as fish meat, ground fish and fish egg; legumes such as peanut; luxury goods such as beer, coffee, green tea, fermented teas, e.g., black tea, and cocoa; bread; pickles; chewing gum; confectionery for snack; cheese; peppermint; soft drinks; soups such as powdered soup; dairy goods; powdered dairy drinks and noodles.

BSPR:
Cosmetics, to which the taste-modifying agent, taste-modifying method, bitterness-decreasing agent and bitterness-decreasing method according to the present invention can be applied, include those used for the face and those used for the oral cavity. Specific examples of the cosmetics for the face include a skin lotion, a milky lotion, a cream, a face pack, a lip stick, a foundation, a shaving preparation, an after-shave lotion, a cleansing foam and a cleansing gel. The cosmetics for the oral cavity include a dentifrice, a mouthwash, a mouthrinse and so forth.

DEPR:
A skin lotion having the following composition was prepared in the conventional manner:

DEPR:
This skin lotion was one decreased in the bitterness due to sucrose octaacetate, so that the user was not displeased at the presence of the lotion remaining around the mouth after the application thereof.

Document Number 28

Entry 28 of 60 File: USPT May 2, 1989

DOCUMENT-IDENTIFIER: US 4826825 A
TITLE: Dehydration of hydrous product using anhydrous lactitol

BSPR:
In case the hydrous product is a food, its material or intermediate in liquid or paste form, a stable and tasty dehydrated food can be easily prepared according to the invention. Examples of such hydrous product are agricultural products such as fresh fruit, juice, vegetable extract, soybean milk, sesame paste, nut paste, "nama-an (unsweetened bean jam)", gelatinized starch paste and flour dough: marine products such as sea urchin paste, oyster paste and sardine paste; poultry or daily products such as fresh egg, lecithin, milk, whey, fresh cream, yogurt, butter and cheese; hydrous seasonings such as maple syrup, honey, "miso (soybean paste)", soy sauce, mayonnaise, dressing, bonito extract, meat extract, tangle extract, chicken extract, beef extract, yeast extract, mushroom extract, licorice extract, stevia extract, enzymatically processed product thereof and seasoning liquid for pickles; liquors such as Japanese sake, wine, brandy and whisky; soft drinks such as tea, green tea and coffee; hydrous spices such as those extracted from peppermint, "wasabi (Japanese horseradish)", garlic, mustard, "sansho (Japanese pepper tree)", cinnamon, sage, laurel, pepper, and citrus fruits; and hydrous coloring agents such as those extracted from madder, turmeric, paprika, red beet, safflower, cape jasmine, saffron, sorghum and Monascus microorganism.

BSPR:
In case the hydrous product is a cosmetic, its material or intermediate, a high-quality cosmetic can be easily prepared by dehydrating a hydrous product such as fresh egg, lecithin, fresh cream, honey, licorice extract, flavor, coloring agent or enzyme similarly as in the case of foods or pharmaceuticals. The resultant product can be advantageously used as skin- and hair-treatments, and hair tonic.

DEPR:
Additionally, the product can be advantageously used in skin treatment and hair tonic.

DEPR:
Also, the product can be advantageously used in skin treatment and hair tonic.

Document Number 21

Entry 21 of 60 File: USPT Sep 4, 1990

DOCUMENT-IDENTIFIER: US 4954361 A
TITLE: Hypoallergenic milk products and process of making

BSPR:
Although the biochemistry of allergic reactions is not precisely understood, it is believed that the allergens cause, upon ingestion or other contact with the body, a specific reagin (or skin sensitizing antibody) to be formed in the bloodstream. The ability to produce reagins, chemically identified as IgE, in response to a given allergen is thought to be an inherited characteristic that differentiates an allergic person from a non-allergic person. The specificity of the allergen-reagin reaction and its dependence on molecular configuration of the allergen and reagin is similar to the antigen-antibody reaction. In this respect, the allergen molecule, which is often a protein, may be regarded as a "key" which exactly fits the corresponding structural shape of the reagin molecule which may be likened to a "lock". When the key is inserted into the lock, an allergic reaction results.

BSPR:
Different materials contain different allergens. Not all persons may have the reagin with which a particular allergen can react. Therefore, some persons are not allergic to particular materials. However, when a particular reagin reacts with a specific allergen, an allergic reaction results in any number or type of symptoms. Allergic reactions range from very mild symptoms to death. For example, symptoms, both mild and severe, include skin rashes (allergic eczema and urticaria), dermal symptoms, respiratory symptoms (including allergic rhinitis and bronchial asthma), gastrointestinal symptoms, and migraine. Violent illnesses have been known to include shock-like reactions, vascular collapse and allergic anaphylaxis.

BSPR:
Milk products, which are marketed today as hypoallergenic milk, are neither uniformly hypoallergenic to all patients nor made from cow's milk. For example, heat processed milk, in which albumin is denatured, is of modest benefit to only a limited number of patients. A hypoallergenic vegetable soybean milk formulation devised in China has an objectionable smell and after taste. Hypoallergenic milk produced by the acid process which imitates the stomach's digestive process by utilizing hydrochloric acid to break up proteins, e.g. casein, has an objectionable smell and taste.

Document Number 60

Entry 60 of 60 File: USPT Jan 7, 1975

DOCUMENT-IDENTIFIER: US 3859447 A
TITLE: MARGARINE

BSPR:
Polyunsaturated acids of the type described above are believed to be required for growth and for the maintenance of normal skin conditions by a wide variety of animals, including man. These fatty acids mediate not only growth but also certain diverse functions such as protection from x-irradiation injury, maintenance of capillary resistance in the skin capillaries, and the normal transport and metabolism of cholesterol.

BSPR:
The aqueous phase may contain water, salt, potassium sorbate, flavor, ground soybeans, or milk in the form of whole milk, cream skim milk, or reconstituted skim milk.

Document Number 2

Entry 2 of 2 File: USPT Aug 22, 1989

DOCUMENT-IDENTIFIER: US 4859468 A
TITLE: Compositions and method for decomposing adipose tissue

BSPR:
The extracts may be used in any of the conventional manners employed in the medicinal use of plant ingredients. The preparation of this invention may be formulated making use of pharmaceutical carriers or excipients which are conventionally employed for the formulation of plant extract into drug forms. Examples of drug forms are:

BSPR:
Illustrated as food or beverage are sweet comestibles (biscuit, chewing gum, candy, drop, caramel, jelly, marshmallow, sponge cake, cream puff, pie, doughnut, hot cake, ice cream, sherbet, cookie, etc.), breads, alcoholic drinks (sake, liquor, beer, fruit wine, Chinese liquor, spiced wine, etc.), coffee, black tea, cocoa, soft drinks, fruit juices, dairy products (milk, lactic acid beverage, acidophilus drink, butter, cheese, condensed milk, etc.), edible oils and fats, (vegetable oil and fat, mineral oil and fat, margarine, etc.), seasonings (bean paste, soy sauce, sauce, ketchup, dressing, refined sugar, honey, artificial sweeteners, chemical seasonings, etc.), spices and processed foodstuffs of various types (ham, sausage, canned and bottled foods, food boiled in soy, noodles, jam, marmalade, soybean milk, curry rice pre-mixes, soup stocks, seasoning powder, etc.).

Document Number 7

Entry 7 of 44 File: JPAB Jun 4, 1996

PUB-NO: JP408143442A
DOCUMENT-IDENTIFIER: JP 08143442 A
TITLE: SKIN EXTERNAL PREPARATION AND ITS PRODUCTION

PUBN-DATE: June 4, 1996

INVENTOR-INFORMATION:
NAME
MATSUURA, MASARU
OBATA, AKIO
SASAKI, ATSUSHI

ASSIGNEE-INFORMATION:
NAME COUNTRY
KIKKOMAN CORP N/A

APPL-NO: JP06305697
APPL-DATE: November 16, 1994

INT-CL (IPC): A61K 7/48; A61K 7/00; A61K 35/78

ABSTRACT:

PURPOSE: To obtain a skin external preparation for preventing chapped skin and preventing and treating hand eczema, sore and itching caused by dermatophytosis, blended with an extracted solution of soybeans with water.

CONSTITUTION: This skin external preparation is mixed with an immersed solution obtained by immersing whole soybeans, peeled soybeans or de-fatted soybeans in water, whey prepared as by-product in producing separated soybean protein or a filtrate obtained in filtering soybean milk by an ultrafilter as an active ingredient. For example, the immersed solution is obtained by immersing whole soybeans, peeled soybeans or de-fatted soybeans in water at 5-100°C for 5 minutes to 20 hours and then removing the soybeans. The immersed solution is used as it is or concentrated and mixed with various bases, perfumes and colorants to prepare the objective skin external preparation. The extracted solution is adjusted to 1-10% soluble saccharide content. The determination of the soluble saccharide content is carried out by adjusting the extracted solution to pH 4.5 with hydrochloric acid, precipitating protein, centrifuging and obtaining the concentration of saccharide of the supernatant liquid as an amount of glucose by phenol-sulfuric acid method.

Document Number 25

Entry 25 of 44 File: DWPI Jun 4, 1996

DERWENT-ACC-NO: 1996-318835
DERWENT-WEEK: 199632

TITLE: External prepn. for skin treatment and its prepn. - contains soybean extract particle of whole, peeled or defatted soybeans, ultrafiltered soybean milk of whey.

PATENT-ASSIGNEE: KIKKOMAN CORP[KIKK]

PRIORITY-DATA:

APPL-NO	APPL-DATE
1994JP-0305697	November 16, 1994

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 08143442 A	June 4, 1996	N/A	004	A61K007/48

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	APPL-DESCRIPTOR
JP08143442A	November 16, 1994	1994JP-0305697	N/A

INT-CL (IPC): A61K 7/00; A61K 7/48; A61K 35/78

ABSTRACTED-PUB-NO: JP08143442A
BASIC-ABSTRACT:

External prepn. contains aq. extract of soybeans, partic. whole, peeled or defatted soybeans, ultrafiltered soybean milk or whey. Also claimed is a process for prepn. by (1) soaking whole, peeled or defatted soybeans in water at 5-100 deg.C for 5-1, 200 min., isolation of aq. layer and addn. of conventional adjuvants (e.g base, flavour and dye); (2) grinding whole, peeled or defatted soybeans with water, heating and filtration to give soybean milk, ultrafiltration, opt. followed by evaporation, and addn. of conventional adjuvants and (3) addn. of conventional adjuvants to opt. evaporated whey.

Whole soybeans are pref. soaked in water at temps. of 20-30 deg C. for 8-20 hrs., 40-45 deg C for 1-6 hrs. or 70-90 deg.C for 5-30 min. and the exuded soln. is evaporated to give a mixed with conventional hydrophilic ointment base at ratios of 2-5:8-5. Defatted soybeans are soaked in water at pH 4-5 and 20-30 deg.C for 2-3 hrs., or 40-55 eg C for 0.5-1 hr. Resultant soln. is treated in a similar manner. Soybean milk is ultrafiltered to give fractions having mol. wt. of 100,000-300,000. Whey is diluted to 10-fold, made pH 7.5 and the supernatant is used for skin treatment agent in a similar manner.

USE - Used for treating coarse skin

ABSTRACTED-PUB-NO: JP08143442A
EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D21
CPI-CODES: D08-B09A;

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Document Number 35

Entry 35 of 44 File: DWPI Feb 17, 1987

DERWENT-ACC-NO: 1987-084154
DERWENT-WEEK: 198712

TITLE: Cosmetic for skin, hair, etc. - obtd. by compounding soybean milk and cosmetic component

PATENT-ASSIGNEE: KASHIWA KAGAKU KOGYO KK[KASHN]

PRIORITY-DATA:

APPL-NO	APPL-DATE
1985JP-0122134	June 5, 1985

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 62036304 A	February 17, 1987	N/A	007	N/A

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	APPL-DESCRIPTOR
JP62036304A	June 5, 1985	1985JP-0122134	N/A

INT-CL (IPC): A61K 7/00

ABSTRACTED-PUB-NO: JP62036304A
BASIC-ABSTRACT:

Cosmetic component and soybean milk, i.e. glycine max. Merrill as specific component, are compounded, 2 wt.% or more of surfactant against solid material in the milk is contained.

USE - The material is useful as comsetic for skin and hair, bathing agent, soap, etc.. It conditions skin and hair.

ABSTRACTED-PUB-NO: JP62036304A
EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/1

DERWENT-CLASS: D21
CPI-CODES: D08-B03; D08-B09A;